

# VEGWELLS

## PLANT-BASED TASTING MENU

£35 PER PERSON

MATCHING PLANT-BASED WINES £25

Delica pumpkin, walnut, mushroom

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Avocado, lemon, kohlrabi

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XO Aubergine, Kalibos cabbage, sesame, furikake

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Pear meringue pie

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Warm chocolate & Biscoff fondant,  
miso & muscovado soft serve

### SIDES

Triple cooked chips, romesco	£5.5
OrganicLea farm garden salad	£4
Grilled broccoli, toasted almond butter, capers	£5
Sprout tops, miso oil	£3.5

*Signed copies of Chef Chantelle's debut book, Planted, are available for purchase. Please ask your server for more details.*

@Tredwells @Chef\_Chantelle #Vegwells